



GBR offers an all-day dining experience taking Chef Nigel Mendham philosophy on food back to its roots; working with core ingredients meticulously prepared and bringing out the flavours of each dish, finding the perfect balance between seasonally inspired dishes and some Great British favourites.

Our dishes are available as a starter as well as a main course, great for sharing, or dining in a traditional way.

GREAT BRITISH RESTAURANT DINING MENU

ALL-DAY-DINING

BRITISH GRAINS FROM HODMEDOD'S IN SUFFOLK £9 / £18

Risotto, charred leeks, chestnut mushroom broth

JERUSALEM ARTICHOKE SOUP £11 / £22

Scottish girolles 'on toast', roasted hazelnut oil

ROASTED ONION SQUASH £10 / £20

London Burrata, Wholemeal & sunflower seed cracker, pear & sunflower seed dressing

HISPI CABBAGE £11 / £22

Bagborough farm Goat's curd, roasted hazelnuts, thyme and orange infused oil

RIVER FOWEY MUSSELS £10 / £20

Cornish Scrumpy, chorizo pasties

CORNISH PLAICE £11 / £22

Stewed leeks, Palourde clams, tarragon oil, smoked cucumber

SMOKED HAM HOCK SCOTCH EGG £8 / £16

Grandma's Piccalilli, Kentish apples

BLACKBROW PORK RIB EYE £12 / £24

Bury black pudding, 'bubble & squeak', yellow mustard seeds

MONKFISH SCAMPI IN CURIOUS BEER BATTER £10 / £20

Hand cut chips, caper and parsley mayonnaise

CUMBRIAN NECK OF LAMB £12 / £24

Charred gem hearts, sweetbreads, broad beans, Yorkshire fettle

SMOKEY AUBERGINE £9 / £18

Vegan feta, walnut's, super seed crackers

ENGLISH GARDEN SALAD £10 / £20

Broad bean hummus, marinated & roasted artichokes, ruby kale, ewes milk cheese

GREAT BRITISH PIES

TUESDAY

Shepherd pie £24.5

Cumbrian Lamb cutlets, hispi cabbage,

WEDNESDAY

Butternut Squash £18

Roasted squash, spinach, cheese & walnut pie

THURSDAY

Lancashire 'hot pot', pickled red cabbage £23

FRIDAY

Fish pie £26

Warm tartare sauce, herb mash

SATURDAY

Free range chicken and leek pie £25

Chestnut mushrooms, champagne, short crust pastry

SIDES

CAULIFLOWER AND BROCCOLI CHEESE £5

COURGETTES, GARLIC BUTTER £5

HAND CUT CHIPS £5

SAVOY CABBAGE, CRISPY SHALLOTS & TOASTED ALMONDS £5

FROM THE GRILL

900G ROSE VEAL TOMAHAWK £68

Peppercorn, Béarnaise, Mushroom & Brandy, Hand cut chips or French fries

250G GRASS FED RIB EYE STEAK £29

Peppercorn, Béarnaise, Mushroom & Brandy, Hand cut chips or French fries

220G GRASS FED FILLET STEAK £38

Peppercorn, Béarnaise, Mushroom & Brandy, Hand cut chips or French fries

Yorkshire Wagyu Burger £12 / £24

220g, Baron Bigod, autumn truffle, Brioche